

# BORDEAUX

## APPETIZER

Sauteed Sweetbreads 13  
Thyme Pomme Purée, Arugula, Chimichurri

Prosciutto Flatbread 10  
Melted Artisan Cheese, Truffle Oil

44 Farm Black Angus Beef Tartare 12  
Ginger, Soy, Grapeseed Oil

Red & Gold Beet Salad 11  
Arugula, Shaved Manchego, Herb Vinaigrette

Mixed Baby Greens 9  
Mixed Baby Greens with Sherry Dijon Vinaigrette

Fresh Mozzarella Burrata 15  
Baby Spinach, Arugula, and Shaved Prosciutto  
with Pomegranate Molasses Vinaigrette

## FROM OUR ROTISSERIE

French Style Pheasant 30

Naked Truth Organic Chicken 25

Colorado Lamb 25

Maple Leaf Duck 29

Served with Gratin Dauphinois and Mixed Greens

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## ENTRÉE

*Grilled Venison Flank Steak 29*  
*Potato Gratin, Watercress, Juniper Berry and Red Wine Jus*

*44 Farm Black Angus Steak 28*  
*Pommes Frites, Petite Salad, Chimichurri*

*Grilled Whole Fish 28*  
*Basmati Saffron-Rice Pilaf*

*Sauteed Hog Snapper 32*  
*Roasted Four Cauliflower Pearl Pasta with Roasted Pepper Vinaigrette*

*Sauteed Local Pompano 29*  
*Pappardelle Pasta, Baby Spinach,  
Oven Dried Tomato Oil and Beurre-blanc*

## DÉSSERT

*Chocolate Mousse 8*

*French King Cake 8*

*Creme Brulee 8*

*Crepes Suzette 10*

*Baba Au Rhum 10*